

# 732-0340 - KRUSTEAZ PROFESSIONAL SPICE CAKE MIX

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Brand: KRUSTEAZ



## Nutrition Facts

Serving Size 1/3 cup mix = 41g

	% Daily Value*
<b>calcium</b> 20Milligram	0%
<b>carbohydrate, total</b> 36Gram	13%
<b>cholesterol</b> 0Milligram	0%
<b>energy, percent contributed by fat</b> 35Kilocalorie (international table)	%
<b>energy</b> 200Kilocalorie (international table)	%
<b>fat, total</b> 4.5Gram	6%
<b>fatty acids, total saturated</b> 2.5Gram	13%
<b>fatty acids, total trans</b> 0Gram	%
<b>fibre, total dietary</b> 0Gram	0%
<b>iron, total</b> 0.9Milligram	6%
<b>potassium</b> 40Milligram	0%
<b>protein, total</b> 3Gram	%
<b>sodium</b> 350Milligram	15%
<b>sugar, added</b> 20Gram	40%
<b>Sugars, tot, expression unknown</b> 21Gram	%
<b>vitamin D</b> 0Microgram	0%

\*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

## Product Specifications

GTIN

10041449102327

## Ingredients

Sugar, enriched bleached flour (wheat flour, malted barley flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), palm and soybean oil, dextrose, Less than 2% of: aluminum sulfate, artificial flavor, baking soda, corn syrup solids, egg whites, food starch-modified, monocalcium phosphate, monoglycerides, nonfat milk, polysorbate 60, propylene glycol ester, salt, sodium aluminum phosphate, soy lecithin, spices, wheat protein isolate, whey protein isolate (milk protein), xanthan gum.

## Preparation and Cooking

FULL BATCH HALF BATCH 5 lb (full box) Mix 2 1/2 lb (9 1/2 Cups) Mix 52 oz (6 1/2 cups) Water, divided 26 oz (3 1/4 cups) Water, divided 1. Place half of water in mixer bowl. Add mix. Using a paddle, mix on medium speed 3 minutes. 2. Change to low speed; mix 1 minute while gradually adding second half water. 3. Scrape bowl and paddle thoroughly. Continue mixing on low speed 2 minutes. 4. Scale batter into greased or paper-lined pans.

## Serving Suggestions

EXTRA RICH CAKE RECIPE: For full batch, prepare as directed in step 1 using 16 oz (2 cups) water, 12 oz (6) eggs and 6 oz (3/4 cup) vegetable oil. In step 2, add 28 oz (3 1/2 cups) water. Follow steps 3-4. Increase bake time 5-10 minutes. HIGH ALTITUDE: For full batch, add 3 oz (3/4 cup) all-purpose flour and an additional 4 oz (1/2 cup) water. Prepare as directed increasing oven temperature by 25 °F and decreasing bake time by 1-2 minutes.

## Packaging and Storage

Store in a cool, dry place.

## Allergens

Contains: Eggs and their derivatives, Milk and its derivatives, Soybean and its Derivatives, Wheat and Their Derivatives